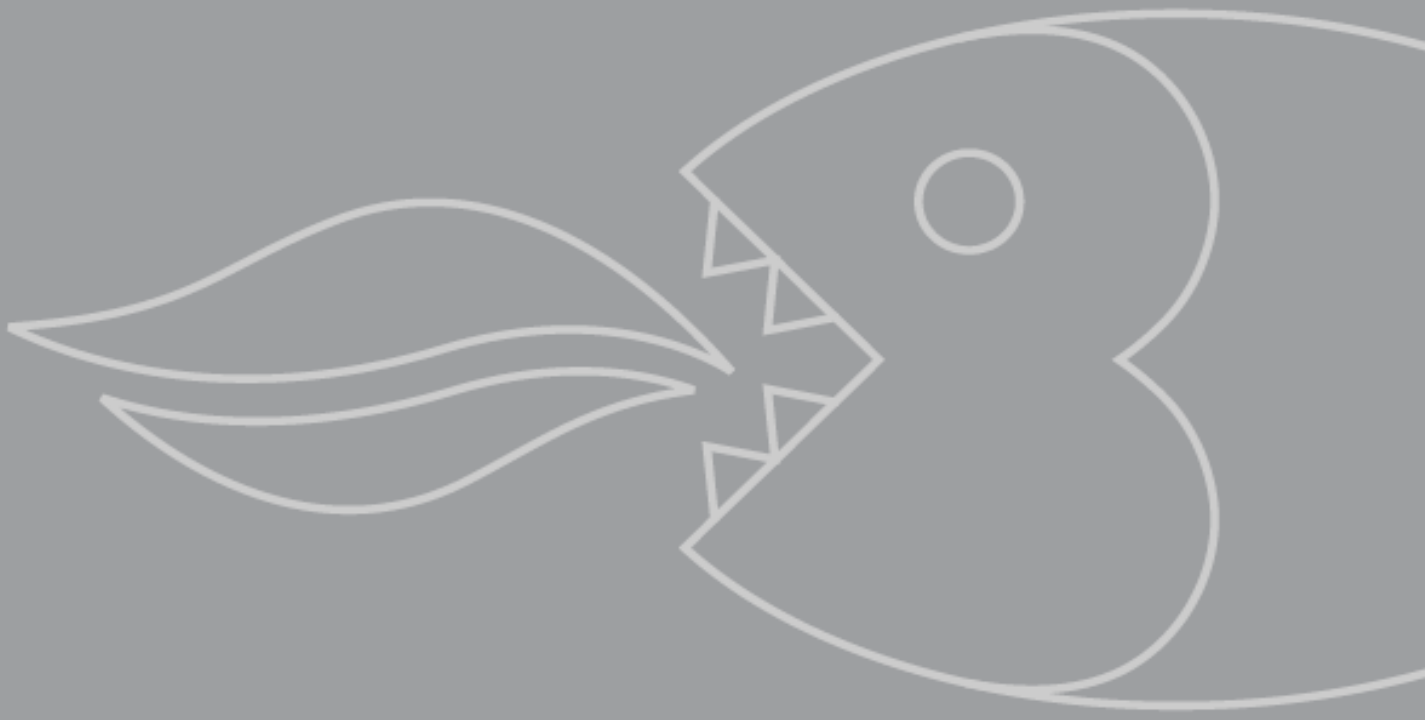
BCS461SS 46 cm Combi steam oven with grill

INSTRUCTION MANUAL



Baumatic®

User Manual for your Baumatic

BCS461SS

46 cm High compact combi steam oven with grill

Baumatic®

NOTE: ***This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.***

GS 05/09/12

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Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol **on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.**

Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.

- Please discard all packaging material with due regard for the environment.

IMPORTANT SAFETY INFORMATION

Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet ***before*** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Customer Care Department.

General Information

- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.

- ***IMPORTANT:*** *You* ***must not*** *install the appliance in a location where the ambient temperature will fall below 5°C.*

- ***IMPORTANT:*** *The adjacent furniture or housing and all materials used in the installation* ***must*** *be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*

- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.

- Any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm to the appliance, ***will be the liability of the owner.***

- For use in ***leisure accommodation vehicles***, please refer to the appropriate information given in the installation instructions for this appliance.

- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.

- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Baumatic's Conditions Of Guarantee. The foregoing does not affect your statutory rights.

- ***Repairs may only be carried out by Baumatic Service Engineers or their authorised service agent.***

Warning and safety instructions

- This appliance complies with all current European safety legislation. Baumatic do wish to emphasise that this compliance does not remove the fact that the appliance surfaces ***will become hot during use and retain heat after operation.***

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time*.**

- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

General Safety

- ***Do not*** place heavy objects on the oven door or lean on the oven door when it is open, as this can cause damage to the oven door hinges.

- ***Do not*** leave heated oil or fat unattended, as this is a fire risk.

- ***Do not*** place pans or baking trays directly on the base of the oven cavity, or line it with aluminium foil.

- ***Do not*** allow electrical fittings or cables to come into contact with areas on the appliance that get hot.

- ***Do not*** use the appliance to heat the room it is located in or to dry clothing.

- ***Do not*** install the appliance next to curtains or soft furnishings.

- ***Do not*** attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.

Cleaning

- Cleaning of the oven should be carried out on a regular basis.

- Great care should be taken whilst using this appliance and when following the cleaning procedure.

- ***IMPORTANT:*** *The appliance must be disconnected from the mains before following the cleaning procedure*.

Installation

This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions.

- ***Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.***

- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.

- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.

Declaration of conformity

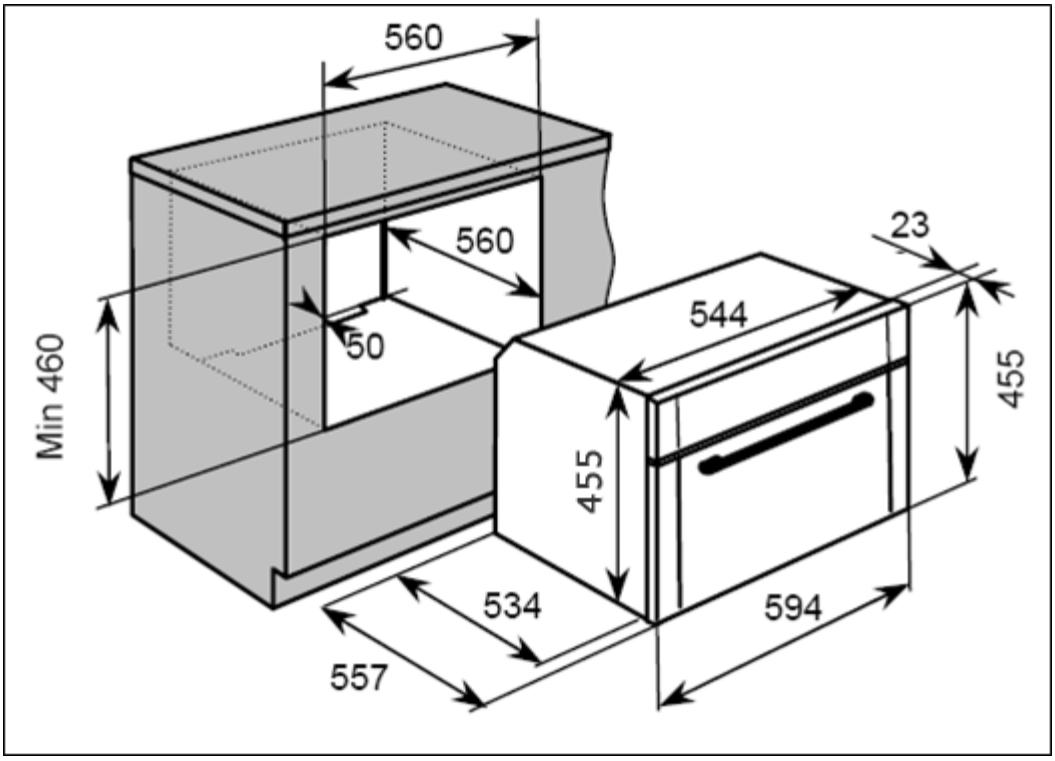
This appliance complies with the following European Regulations:

- 2006/95/EC regarding "low voltage"
- 2004/108/EC regarding "electromagnetic disturbances"
- Regulation (EC) N° 1935/2004 regarding "materials in contact with food"

- The above directives comply with 93/68/EEC regarding CE marking.

- The manufacturer declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

Specifications



Product dimensions

Height: 455 mm
Width: 594 mm
Depth: 557 mm

Aperture dimensions

Height: 460 mm MIN
Width: 560 mm
Depth: 560 mm

Cooling fan

- A tangential cooling fan is fitted inside of this appliance, to make the internal temperature of the oven stable and the external surface temperature lower.

Product specifications

- Energy efficiency class: A
- Gross oven capacity: 35 litres
- Net oven capacity: 34 litres
- 11 oven functions:
  - Light control
  - Fan oven
  - Fan oven with grill
  - Grill and fan

Full grill
100°C steam cooking
130°C steam cooking
230°C professional cooking
Steam puff
Auto-clean
Auto recipes

- Touch control operation
- LCD full programmer
- Multi language text display (English, German, Dutch, Italian, French, Portuguese, Spanish, Polish, Russian and Danish)
- ***60 preset recipes***
- ***100 personal recipes***
- Electronically controllable thermostat
- Cooling fan
- Stainless steel cavity
- Safety lock
- Mark resistant coating
- Triple-glazed removable door

Standard accessories

- 1 x Inox baking tray
- 1 x Inox perforated deep tray with lid
- Shelf and support
- Water tank (1 litre capacity)

Electrical details

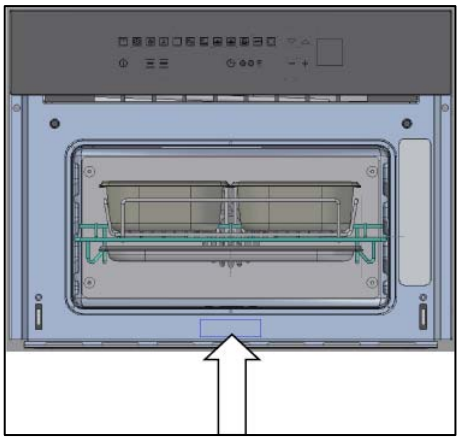
Rated Voltage:	220 - 240 Vac 50 Hz
Supply Connection:	16 A (double pole switched fused outlet with 3mm contact gap
Max Rated Inputs:	3.20 kW
Mains Supply Lead:	3 x 1.5mm²
Oven Light Bulb:	25 W/ E14 300°C screw type pygmy

For future reference please record the following information which can be found on the Rating Plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the oven door and looking on the lower edge of the oven chassis.

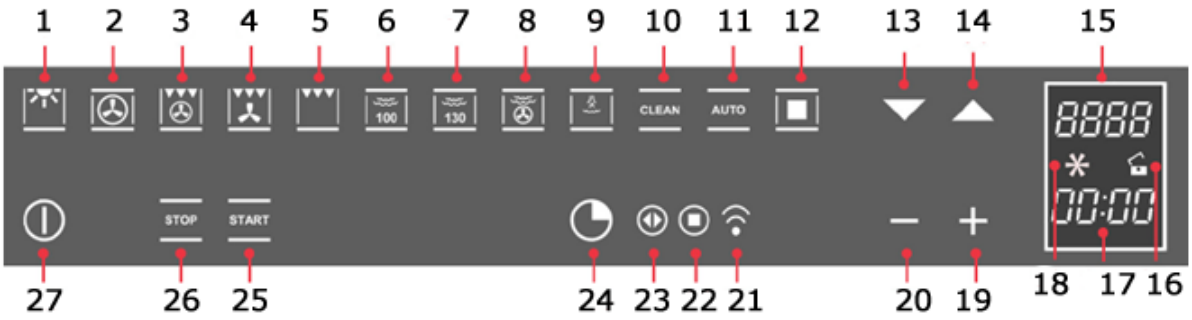
Model Number .....

Serial Number .....

Date of Purchase .....



Control Panel



1) Oven light button
2) Fan oven button
3) Fan oven and grill button
4) Fan and grill button
5) Grill button
6) 100°C steam button
7) 130°C steam button
8) 230°C professional cooking button
9) Steam button
10) Self-cleaning button
11) Auto-recipes button
12) Confirm button
13) Decrease button
14) Increase button
15) Temperature display
16) Safety lock icon
17) Timer display
18) Countdown icon

19) Plus button
20) Minus button
21) Minute minder symbol
22) End of cooking symbol
23) Cooking time symbol
24) Timer button
25) Start button
26) Stop button
27) Power button

Using your oven

Before first use

- To remove any residue from the oven that may have been left from the manufacturing process, you should select the fan oven function and set it to its maximum temperature setting.

- It is perfectly normal for a smell to be produced during this process.

- You should make sure that any windows in the room are left open during this process.

- It is advisable for you not to remain in the room whilst the burning off process is taking place.

- You should leave the oven on maximum setting for about 30 minutes.

- After the oven cavity has cooled, it should then be ***disconnected from the mains supply*** and cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- You should then dry the oven cavity before connecting your appliance to your mains supply.

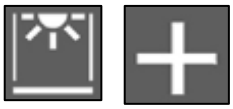
- ***IMPORTANT:*** *The installation instructions contained in this booklet MUST be followed. The installation MUST be completed by a qualified installer.*

Initial start up and setting the operating language

- When the appliance is initially connected to the power supply, the display will light up and ask you to select the operating language.

- Use the increase and decrease buttons to scroll through the list of languages. You can choose from English, German, Dutch, Italian, French, Portuguese, Spanish, Polish, Russian and Danish.

- When the required language is highlighted on the display press the confirm button to select and set it.



- To change the operating language press the oven light button and the plus button simultaneously for 3 seconds when the oven is not in use. You will then be able to set the required language by following the steps above.

Demonstration mode

- Whenever there is a power failure or the oven is disconnected from the power supply, when it is switched back on the oven will automatically enter demonstration mode.

- Each of the control panel icons will light in turn and the display will show the word “Demo”. The oven cannot be operated while in this mode.

- To exit the demonstration mode and use your oven in normal operation, press and hold the oven light button for 5 seconds. The oven will then return to normal operation.

Setting the time of day

- After setting the operating language during the initial start up you can then proceed to set the current time of day which will appear on the display.

- To enter the time setting mode, press and hold the timer button for about 3 seconds. The “:” symbol will flash to indicate the oven has entered the time setting mode.

- Use the plus and minus buttons to set the current time of day. When the correct time appears on the display, release all buttons and in a few seconds the “:” symbol will remain steady and the time will be set.

Turning the appliance on

- To switch the appliance on press the power button.

- After you have turned the appliance on, if no other buttons are pressed within 1 minute, the oven automatically switches back off.

- Press the power button to turn the appliance off after cooking.

The oven light

- The oven light can be turned on and off regardless of whether the oven is currently in use.

- The oven light is switched on by pressing the oven light button. Press it again to turn the oven light back off.

- The oven light will turn on automatically for all of the cooking functions during heating and then for 3 minutes after the set temperature has been reached. After this, the oven light will switch off in order to save energy.

- You can turn the oven light on at any time by pressing the oven light button. The light will stay on for 3 minutes before turning back off automatically unless you turn it off manually before this time.

- The oven light always turns on when the oven door is opened and remains on until the oven door is closed.

The safety lock

- The control panel can be locked to prevent accidental operation of the buttons by unauthorised persons such as children.

- To activate the safety lock, press and hold the power button for about 3 seconds. The safety lock icon on the LCD display will show a closed padlock to indicate that the safety lock has been activated.

- To deactivate the safety lock, press and hold the power button for 3 seconds again. The safety lock icon on the LCD display will show an open padlock to indicate that the safety lock has been deactivated and the controls can now be operated.

Setting the minute minder

You are able to set the minute minder, regardless of whether an oven function has been selected. You can set a period of time using the minute minder and an alarm will sound when this period of time has elapsed.

- To enter the minute minder setting mode when the oven is not in use, press the timer button once. The minute minder symbol will light up.

- To enter the minute minder setting mode when the oven is in use, press the timer button three times. The minute minder symbol will light up.

- The display will show “00:00” and the “:” symbol will flash to indicate that you can set the countdown time.

- Use the plus and minus buttons to program the countdown time required. When the timer display shows the correct countdown time release all buttons and in a few seconds the “:” will remain steady and the countdown will begin.

- After the set time has passed the alarm will sound and the minute minder symbol will flash. Press any button to silence the alarm.

- ***Important:*** *If you have an oven function in progress, the oven will continue to heat when the audible signal sounds you will need to switch the oven off manually, using the power button.*

Setting the cooking time function

This function will allow you to set a countdown time similar to the minute minder function. However the oven will no longer continue to heat, once the countdown period has elapsed.

- To enter the cooking time setting mode press the timer button once after you have chosen your oven function and temperature. The cooking time symbol will light up.

- The display will show “00:00” and the “:” symbol will flash to indicate that you can set the cooking time.

- Use the plus and minus buttons to program the cooking time required. When the timer display shows the correct cooking time release all buttons and in a few seconds the “:” will remain steady and the cooking time will start to count down.

- After the set time has passed the alarm will sound and the oven will stop heating. The display will show the words *“Program finished remove the dish”*. Press any button to silence the alarm or open the oven door.

- If no other buttons are pressed, the oven will switch off automatically after 1 minute.

Setting the end of cooking time function

This function is similar to the cooking time function, however instead of selecting a period of time that you wish the oven to switch off after, you select the time of day that you wish the oven to switch off at.

- To enter the end of cooking time setting mode press the timer button twice after you have chosen your oven function and temperature. The end of cooking symbol will light up.

- The display will show the current time of day and the “:” symbol will flash to indicate that you can set the end of cooking time.

- Use the plus and minus buttons to program the time of day you wish for cooking to stop at. When the display shows the correct end of cooking time release all buttons and in a few seconds the “:” will remain steady and the cooking time will begin.

- When the programmed time of day is reached the alarm will sound and the oven will stop heating. The display will show the words *"Program finished remove the dish"*. Press any button to silence the alarm or open the oven door.

- If no other buttons are pressed, the oven will switch off automatically after 1 minute.

Setting the start and end of cooking time function

This function will allow you to set a time in the future that the oven switches on at and a time that the oven will switch off at.

- Prepare the food that you wish cook and place it in the oven. Set the required cooking function and temperature.

- To enter the cooking time setting mode press the timer button once. The cooking time symbol will light up.

- The display will show "00:00" and the ":" symbol will flash to indicate that you can set the cooking time.

- Use the plus and minus buttons to program the cooking time required.

- When the timer display shows the correct cooking time immediately press the timer button again to enter the end of cooking time setting mode. The end of cooking symbol will light up.

- The display will show a proposed end of cooking time by adding the cooking time previously set to the current time of day. The ":" symbol will flash to indicate that you can adjust the end of cooking time.

- Use the plus and minus buttons to program the time of day that you wish for cooking to stop at. When the display shows the correct end of cooking time release all buttons and in a few seconds the ":" will remain steady and the timer function will be set.

- The oven will go into standby mode and the oven light will turn off. The oven will calculate what time it needs to switch on at based on the cooking time you have set and the end of cooking time that you have programmed.

- When the programmed time of day is reached the alarm will sound and the oven will stop heating. The display will show the

words *"Program finished remove the dish"*. Press any button to silence the alarm or open the oven door.

- If no other buttons are pressed, the oven will switch off automatically after 1 minute.

Cancelling a timer function

- If you wish to cancel a timer function at any time, simply adjust the countdown time to "00:00" or turn the oven off using the power button.

Oven functions

The appliance is supplied with 11 cooking functions:

OVEN LIGHT: Separate light control which allows the light to be switched on, even when the oven is switched off.

FAN OVEN: This method of cooking uses the circular element while the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.

FAN OVEN AND GRILL: This method of cooking utilises the top element in conjunction with the circular element and fan, which helps to provide a fast cooking process. This function is suitable where quick cooking and browning is required.

FAN AND GRILL: This method of cooking utilises the top element in conjunction with the fan, which helps to provide a quick circulation of heat. This function is suitable where quick browning is required and "sealing" the juices in, such as steaks, hamburgers, some vegetables etc.

FULL GRILL: This method of cooking utilises the inner and outer parts of the top element, which directs heat downwards onto the food. This function is suitable for grilling medium or large portions of sausages, bacon, steaks, fish etc.

STEAM COOKING AT 100°C: This method of cooking steam cooks food at a set temperature of 100°C.

STEAM COOKING AT 130°C (REHEATING): This method of cooking steam cooks food at a temperature between 105-130°C. It is particularly suitable for reheating prepared dishes.

230°C PROFESSIONAL COOKING: This method of cooking carries out a professional cooking process by initially steaming the food before cooking it using the fan oven.

STEAM PUFF: This function is used in conjunction with the traditional cooking modes and allows you to manually inject steam into the oven cavity during cooking.

AUTO-CLEAN: This function allows you to choose between an oven clean or a circuit steam generator clean in order to maintain the efficiency of the oven.

AUTO-RECIPES: This function allows you access to the 60 preset recipes and 100 personal recipes for quick and efficient cooking.

For a general guide to cooking particular food types please refer to the table below:

	BREAD / CAKES	***FISH***		***SAUSAGES***	***BEEF***	***PORK***	***CHICKEN***		***VEGETABLES***	
F										
°C	140 – 160	160 – 180	190	MAX	160 – 180	160 – 190	200 – 220	175 – 190	190 – 210	170 – 190
	2	2 – 3	2 – 3	2 – 3	2	2	2 – 3	2	2	3
	10 – 40 mins	45 – 60 mins	60 – 70 mins	14 – 18 mins	120 – 160 mins	90 – 120 mins	50 – 60 mins	60 – 70 mins	40 – 50 mins	40 – 50 mins

IMPORTANT: This table should be viewed as a guide only. Cooking times and temperatures may vary depending on the weight and type of food as well as personal preference.

Selecting a cooking function and temperature

- Turn the appliance on using the power button. Place the food you wish to cook into the oven and close the door.

- Select a cooking function by pressing the relevant button on the control panel.

- When you have chosen a cooking function, the temperature display will show a suggested temperature. You can change the temperature using the increase and decrease buttons ***(except when using the 100°C steam cooking function)***.

- The temperature is variable between the 50°C and MAX settings or between 105°C and 130°C for the 130°C steam cooking function.

- When the display is showing your desired cooking temperature release all buttons and after a few seconds the new temperature will be set.

- During the heating process, the centigrade symbol (°C) will flash to indicate that it is heating up to the selected temperature. When the temperature is reached the oven will beep and the centigrade symbol will remain steady.

- When you have finished cooking you can turn the appliance off by pressing the power button.

Residual heat

- After you have finished cooking and have turned the oven off, the display will show the cavity temperature until it drops below 50°C.

- This is a safety feature to prevent accidental burns from the hot parts of the oven after cooking.

Cooking guidelines

- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.

- If you are using the fan oven function, then you should follow the information given on the food packaging for this particular mode of cooking.

- You should pre-heat the oven and not place food inside of it until the centigrade symbol stops flashing. You can choose not to pre-heat when using the fan oven mode; however you should extend the cooking time given on the food packaging by at least ten minutes.

- ***IMPORTANT:*** *You should pre-heat the oven if you are baking no matter what oven function you are using.*

- If there is no guidance given on the food packaging specifically for cooking in fan oven mode, you can generally reduce the cooking time and temperature by 10% from the information given for conventional oven cooking.

- Make sure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can “cook from frozen”.

- Before cooking, check that any accessories that are not required are removed from the oven.

- Place cooking trays in the centre of the oven and leave gaps between the trays to allow air to circulate.

- Try to open the door as little as possible to view the dishes.

Warnings

- ***IMPORTANT: IF YOU ARE NOT USING THE STEAM PUFF FUNCTION FOR COOKING YOU MUST REMOVE THE WATER JUG FROM THE OVEN BEFORE COOKING.***

- Keep the oven door closed when using ***any*** of the cooking functions, ***including*** the grill functions.

- Do not use aluminium foil to cover the grill pan or heat items wrapped in aluminium foil under the grill. The high reflectivity of the foil could potentially damage the grill element.

- You should also never line the base of your oven with aluminium foil.

- During cooking, never place pans or cookware directly onto the bottom of your oven. They should always be placed on the shelves provided.

- The grill heating element and other internal components of the oven become extremely hot during operation, avoid touching them inadvertently when handling the food which you are grilling.

- ***Important:*** *Be careful when opening the door, to avoid contact with hot parts of the oven and steam.*

- ***Warning:*** *Accessible parts may become hot during use. Young children should be kept well away from the oven when it is in use.*

Steam cooking

Steam cooking guidelines

- When using a steam cooking function always start with the oven cold. If you use a steam function immediately after traditional cooking when the oven is still hot, this is considerably decrease the benefits of steam cooking.

- When steam cooking, always try to use the perforated tray together with the drip tray. The perforated tray allows the steam to fully cook the food while draining all the cooking juices through the holes.

- The drip tray should be inserted on a lower shelf level to the perforated tray to collect all of the dripping cooking juices and therefore keep the oven cavity cleaner.

- ***IMPORTANT:*** *After you have finished steam cooking the oven will automatically start the cycle for emptying the water circuit.*

Steam cooking at 100°C

- The steam produced by the generator enters the cavity at 100°C and is distributed so the food is uniformly heated and cooked.

- The benefit of steam cooking in this way is that you can cook on three levels simultaneously by placing “denser” foods on the highest level and less dense foods like vegetables on the lower ones.

- ***IMPORTANT: During steam cooking always slide the drip tray under the perforated tray to collect any food or condensation that might fall.***

- Turn on the oven by pressing the power button. Place the food that you wish to steam cook into the oven and close the door.

- Press the 100°C steam button to choose the function. The temperature will be set at 100°C.

- The steam cooking program will then begin automatically after a few seconds.

Steam cooking at 130°C (reheating)

- During reheating, the oven cavity is heated with steam and hot air, which heats the food quickly and evenly without drying it out.

- This program allows you to change the temperature inside the oven based on the type of food to be reheated or cooked.

- This function is particularly suitable for heating pre-cooked foods and also for preparing ready and semi-ready dishes and frozen dishes.

- ***IMPORTANT: During steam cooking always slide the drip tray under the perforated tray to collect any food or condensation that might fall.***

- Turn on the oven by pressing the power button. Place the food that you wish to steam cook into the oven and close the door.

- Press the 130°C steam button to choose the function.

- You can then use the increase and decrease buttons to adjust the temperature between 105°C and 130°C. Each press of these buttons will increase or decrease the temperature by 5°C.

- When the display shows the correct temperature release all buttons and within a few seconds the cooking program will begin.

230°C professional cooking

- The first stage of the professional cooking process is to expose the food to steam. The second stage then automatically begins to cook the food using the fan oven function.

- This function is especially suitable for large pieces of meat or fish, for cooking large loaves of bread made with white, dark or whole-wheat flour or leavened dough at 190°C to 210°C and fresh or frozen filled pastries from 190°C to 210°C.

- ***IMPORTANT: For optimum performance when using the professional cooking function twice in a row, you must let the oven cool before cooking the second dish.***

- ***IMPORTANT: During steam cooking always slide the drip tray under the perforated tray to collect any food or condensation that might fall.***

- Turn on the oven by pressing the power button. Place the food that you wish to steam cook into the oven and close the door.

- Press the 230°C professional cooking button to choose the function.

- You can then use the increase and decrease buttons to adjust the temperature between 50°C and 230°C. Each press of these buttons will increase or decrease the temperature by 5°C.

- When the display shows the correct temperature release all buttons and within a few seconds the cooking program will begin.

Steam puff

- This function can only be used when the fan oven, fan oven and grill, grill and fan or full grill oven functions are in use. ***This function is not available during steam cooking processes.***

- Once the oven is turned on the steam puff will only be available after the internal cavity temperature has reached 100°C. It is not possible to use the steam puff before then.

- Each press of the steam button will cause the steam puff to work for 5 minutes. This will humidify the food so that it is less dry during cooking and is ideal for roasts in general, large pieces of meat or fish and gentler cooking.

- ***IMPORTANT: IF YOU ARE NOT USING THE STEAM PUFF FUNCTION FOR COOKING YOU MUST REMOVE THE WATER JUG FROM THE OVEN BEFORE COOKING.***

Steam cooking table

- For a general guide to cooking a variety of foods using the steam cooking function please refer to the table below.

Dish	***Weight (g)***	***Function***	***Oven temperature (°C)***	***Steam temperature (°C)***	***Shelf level (from bottom)***	***Time (mins)***
Ravioli	1700	Steam 100°C	N/A	100	2	55
Risotto	1200	Steam 100°C	N/A	100	2	15
Fish pie	100	Steam 100°C	N/A	100	2	15
Rice	500	Steam 100°C	N/A	100	2	35
Reheating of first courses	1 portion	Steam 130°C	N/A	120	2	20
Reheating vegetables	1 portion	Steam 130°C	N/A	120	2	20
Reheating second courses with vegetables	1 portion	Steam 130°C	N/A	120	2	20
Stuffed roast chicken	1800	230°C Professional cooking	210		2	85
Trout	600	Steam 100°C	N/A	100	2	35
Mussels	1000	Steam 100°C + Grill	N/A	100	2	25
			MAX			8
Clams in white wine	1000	Steam 100°C	N/A	100	2	35
Cod fillets	1000	Steam 100°C	N/A	100	2	25
Salmon fillet	700	Steam 100°C	N/A	100	2	20
Vegetables	1000	Steam 100°C	N/A	100	2	35
Potato salad	800	Steam 100°C	N/A	100	2	45
Steamed vegetables with tofu or tuna	1000	Steam 100°C	N/A	100	2	30

Pause function

- You can use the pause function during steam cooking if you want to delay the cooking process for a while.

- When a steam cooking process is in progress press the relevant function button for example the 100°C steam button or the 130°C steam button. This will pause the cooking process.

- The relevant function button will flash while the process is paused. Press the button again to continue with the cooking process.

Accessories

The accessories supplied with the oven, allow you to get the optimum performance from your appliance on the various cooking modes that are available.

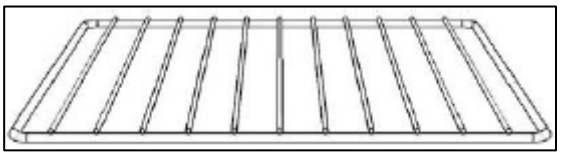
- The drip pan and shelf accessories can be placed on various levels by positioning them in the side racks located inside of the oven.

- This allows you to select the most suitable level for cooking, depending on what you are cooking and what cooking mode you are using. The cooking charts will give some guidance on this.

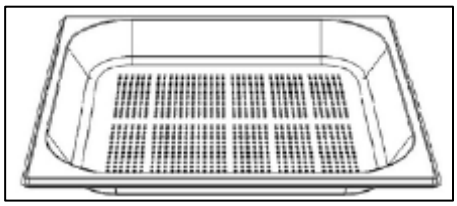
- The baking tray is a tray with raised edges, which can be used as a support surface for any single level cooking container.

- It can also be used as a drip tray, for collecting cooking juices or fat that may be generated during the cooking process.

- When cooking fatty dishes, we recommend that you place some water in the drip pan, to prevent fat from burning and producing unpleasant odours or smoke.



- The shelf should be used as a support surface; it should normally be placed in positions 2 or 3.



- The perforated drip pan is mainly used for steam cooking fresh or frozen vegetables, fish etc.

- Position the perforated drip pan on level 2 or 3. You must insert the drip pan below the perforated drip pan, to collect any liquid that is released from the food during the cooking process.

Auto-recipes

Selecting a preset or saved personal recipe

- You are able to access and select from 60 preset recipes and up to 100 personal saved recipes for quick and efficient cooking.

- Turn the oven on by pressing the power button.

- Press the auto-recipes button to enter the recipe mode. The display will show 2 options of personal recipes or preset recipes.

- You can use the increase and decrease buttons to scroll between the 2 choices.

- When the preset recipes are highlighted press the confirm button to select it.

- The display will then show the menu shown in the picture on the left. You can use the increase and decrease buttons again to scroll through the options.

- When the required food category is highlighted, press the confirm button to select it.

- The display will then show a list of specific foods from that category. For the meat or chicken category the display will also ask you to select whether the food is whole or in pieces.

- Again, you can use the increase and decrease buttons to scroll through the options. When the relevant food is highlighted, press the confirm button to select it.

- The display will then show an estimated weight for the food. You are able to adjust this to program the exact weight of the food that you want to cook. Use the increase and decrease buttons to adjust the weight.

- When the correct weight is shown on the display press the confirm button to set it.

- After the weight has been set the display will show a summary of your recipe selection. The ":" symbol will flash to indicate that you can alter the cooking time shown.

- Use the plus and minus buttons to alter the cooking time.

- When the correct cooking time is shown on the display, press the start button and cooking will begin immediately. The oven will automatically set the ideal temperature and cooking function based on the information you have provided.

- ***IMPORTANT:*** *If you make a mistake when choosing from the recipe menus or if you want to change the settings at any time, press the stop button and the current recipe will be cancelled. You can then start from the beginning of the auto-recipes procedure.*

- Some recipes use preheating so in this case you should only put the dish in the oven when it has reached the set temperature and the display shows "Pre-heating finished put in the dish".

- When cooking is complete the alarm will sound and the display will show the text shown in the picture on the left.

- If you have made any changes to the preset or saved recipe the display will ask if you wish to save the new recipe. You can then decide if you want to save the recipe for future use. If so,

please refer to the instructions in the next section.

- Press any button to silence the alarm or open the oven door.

Saving a personal recipe

- If you have changed the cooking time or weight in a preset recipe you are given the option to save the new personal recipe after the cooking process is complete.

- After cooking is finished and the display asks if you wish to save the recipe, use the plus button to select "*Yes".*

- Press the confirm button to proceed to save the recipe.

- The display will show the cooking time that you had selected. You are able to change this using the plus and minus buttons.

- When the preferred cooking time is showing on the display press the confirm button to select it.

- The display will then show the weight of the food that you had selected. You are able to change this using the plus and minus buttons. When the preferred weight is showing on the display press the confirm button to select it.

- The display will then show *"Recipe saved POS.1/1"* and then in ascending order for each saved recipe from now on. Each time you access the personal recipes you will find the recipe in the menu.

- ***IMPORTANT:*** *The oven provides the recipe names by default and these cannot be changed.*

Deleting personal recipes

- If there is insufficient memory space for saving a new personal recipe the display will show the text shown in the picture on the left. Before you can save the recipe you will need to delete others from the menu.

- To delete saved personal recipes, press the auto-recipes button and then select the personal recipes option where you will find all of your saved recipes.

- Use the increase and decrease buttons to scroll through the list of recipes and highlight the recipe that you want to delete.

- When the recipe that you want to delete is highlighted press and hold the stop button. The display will show "Do you want to remove recipe?"

- Use the plus button to select *Yes*.

- Press the confirm button to select it. The display will then show *"Recipe deleted"* to confirm that the recipe has been removed.

Cleaning and maintenance

Cleaning operations must only be carried out when the oven is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

- The oven should be thoroughly cleaned before it is operated for the first time and after each use. This will avoid residual food stuffs becoming baked on the oven cavity. After residues have been baked on several times, they are far more difficult to remove.

- The oven cavity should only be cleaned using a damp soft cloth or damp non-abrasive sponge. No abrasive cleaners should be used. You should only clean the cavity after the cooking chamber cleaning cycle has been completed (see next page).

- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.

- You should make sure that the cooking temperature that is selected is appropriate for the food that you are cooking. You

should also ensure that the food is placed in an adequately sized dish and use the drip trays where appropriate.

- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.

- ***Any damage that is caused to the appliance by a cleaning product will not be fixed by Baumatic free of charge, even if the appliance is within the guarantee period*.**

Oven cavity cleaning cycle

The purpose of this feature is to facilitate the removal of food and grease from the oven cavity after cooking.

- Turn on the oven using the power button.

- Press the self-cleaning button to enter the cleaning mode. The display will show 2 options of oven or steam circuit.

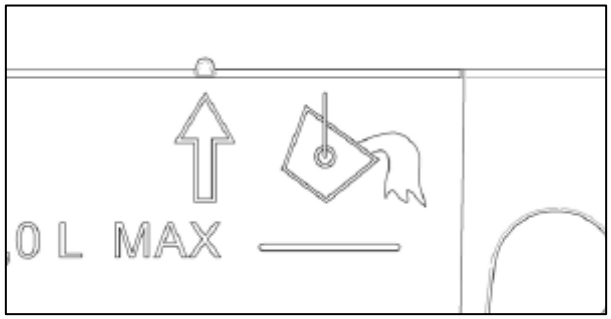
- Use the increase and decrease buttons to scroll between the 2 options and highlight the oven option.

- When the oven option is highlighted press the start button to select it. The display may then show the text shown in the picture on the left which indicates that you need to insert the filled water jug into the oven.

- Once you have done this, press the start button again to being the cleaning cycle. ***The cleaning cycle lasts approximately 15 minutes.***

- When the cleaning cycle is complete, the alarm will sound and the display will show the text shown on the left. Open the oven door to silence the alarm. The oven cavity should then be wiped out with a damp cloth.

- The display will then show the text on the right. After partially extracting the jug using the arrow on the left hand side or the two notches above the jug, press the start button to empty the steam circuit. The display will then show *Unloading"*.



- After draining is complete the display will show the text on the left. You should then empty the water jug.

Steam circuit cleaning cycle

The purpose of this feature is to maintain the steam production circuit and to avoid pools of water forming.

- Turn on the oven using the power button.

- Press the self-cleaning button to enter the cleaning mode. The display will show 2 options of oven or steam circuit.

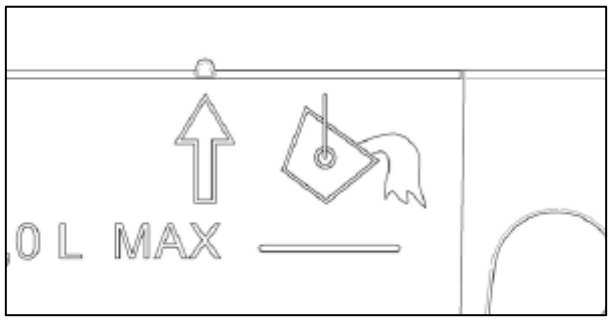
- Use the increase and decrease buttons to scroll between the 2 options and highlight the steam circuit option.

- When the steam circuit option is highlighted press the start button to select it. The display may then show the text on the left which indicates that you need to insert the filled water jug into the oven.

- Once you have done this, press the start button again to being the cleaning cycle. ***The cleaning cycle lasts approximately 5 minutes.***

- When the cleaning cycle is complete, the alarm will sound and the display will show the text on the left. Open the oven door to silence the alarm.

- The display will then show the text on the left. After partially extracting the tray using the arrow on the left hand side or the two notches above the jug, press the start button to empty the steam circuit. The display will then show *"Unloading"*.



- After draining is complete the display will show the text on the left. You should then empty the water jug.

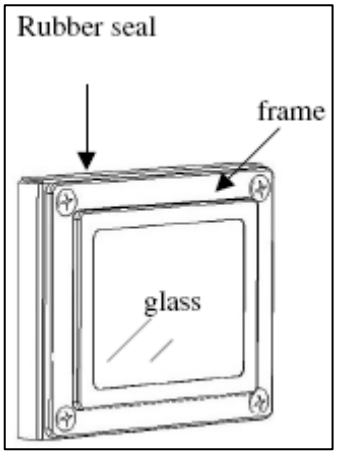
- ***IMPORTANT: If, when you empty the water jug, you notice that the water is not clear, repeat the cleaning cycle until it is clear.***

- ***IMPORTANT: If the electrical supply is cut during a cleaning cycle, when the appliance is plugged back in the oven will ask you to empty the steam circuit even if there is not any water in it.***

- ***IMPORTANT: Occasionally the oven will advise you to perform a cleaning cycle. This should then be carried out before another cooking cycle is selected.***

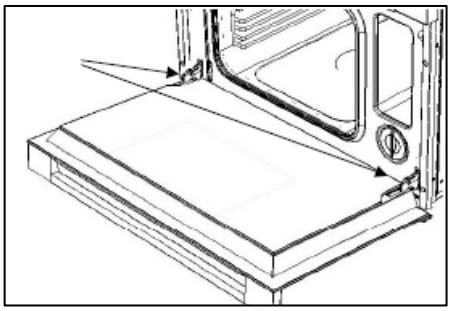
Replacing the oven bulb

IMPORTANT: The oven must be disconnected from your mains supply before you attempt to either remove or replace the oven bulb.

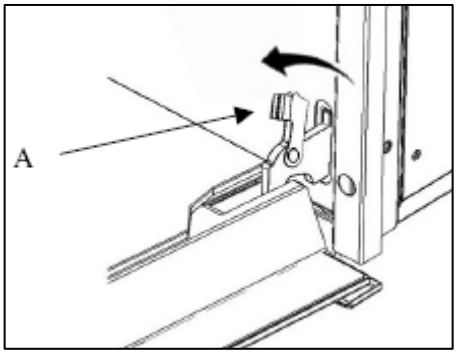


- Remove all oven shelves and drip trays.
- Remove the light cover by removing the 4 screws located in the corners of the glass cover.
- Place the glass cover gently on a supported surface, so that damage is not caused to it whilst the bulb is being replaced.
- Unscrew the bulb and remove it from its holder.
- Replace the bulb with a 25 W/300°C, E14 screw type pygmy.
- ***Do not*** use any other type of bulb.
- Place the lamp cover back into position and fully tighten the 4 screws that were removed previously.
- Replace the side rack, drip trays and oven shelves.
- Restore power to the appliance.

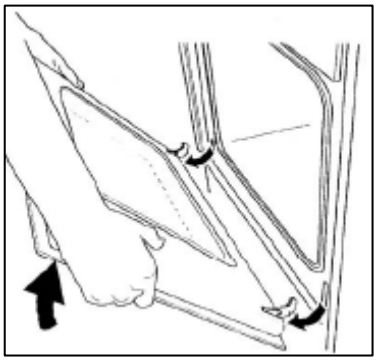
Removing the oven door for cleaning



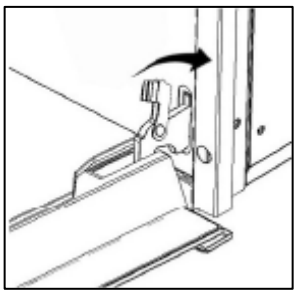
- Fully open the oven door.
- Locate the oven door hinges (see drawing opposite).



- Tip back the brackets **(A)** on both of the hinges.



- You should grip the sides of the door at the centre and then incline it slightly towards the oven cavity. By pulling the lower part of the oven door away from the oven, the hinges will disengage from the holes that they are located in.
- ***IMPORTANT:*** *You should make sure that the door is supported at all times and that you place the door on some padded material whilst cleaning it.*
- The oven door and door glass should only be cleaned using a damp cloth and a small amount of detergent. The cloth ***MUST NOT*** have come into contact with any form of cleaning product or chemical previously.



- To refit the door you should slide the hinges back into their slots and open the door fully.

- *IMPORTANT: The brackets **(A)** must be closed back into their original positions before closing the door.*

- ***Take care not to dislodge the hinge locking system when removing the door, as the hinge mechanism has a strong spring.***
- ***Do not immerse the door in water at any time.***

INSTALLATION

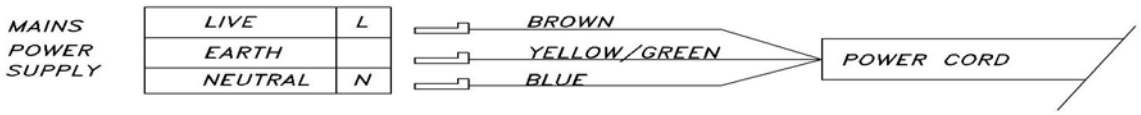
The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

- ***UK Regulations and Safety Standards or their European Norm Replacements.***
- ***Building Regulations*** (issued by the Department of the Environment).
- ***Building Standards*** (issued by the Scottish Development Department).
- ***IEE Wiring Regulations.***
- ***Electricity At Work Regulations.***

Before connecting the appliance, make sure that the supply voltage marked on the Rating Plate corresponds with your mains supply voltage.

WARNING: THIS APPLIANCE MUST BE EARTHED.

- This appliance should be wired into a 13 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. The spur outlet must still be accessible even when your oven is located in its housing.



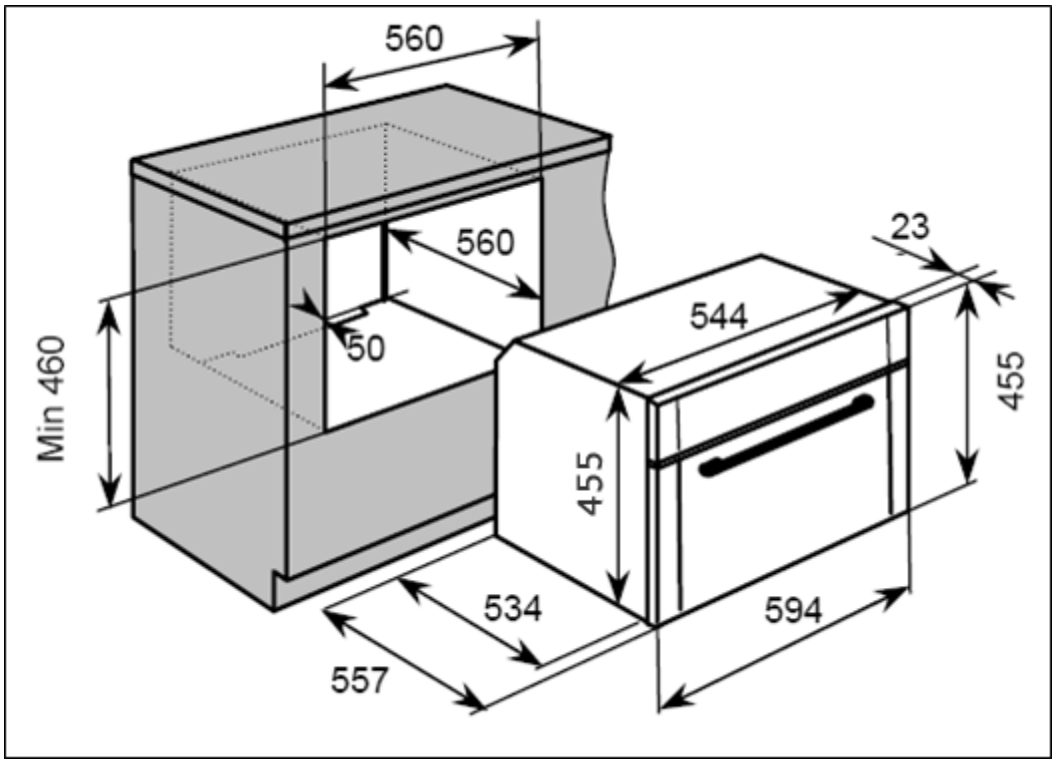
- To connect the oven power cord, loosen and remove the cover on the terminal block, in order to gain access to the contacts inside. Make the connection, securing the cord in place with the cable clamp provided and then immediately close the terminal block cover again.

- If you have to change the oven power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.

- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.

- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained from the Baumatic Spares Department.

Installing the oven into the kitchen cabinet



Positioning the appliance

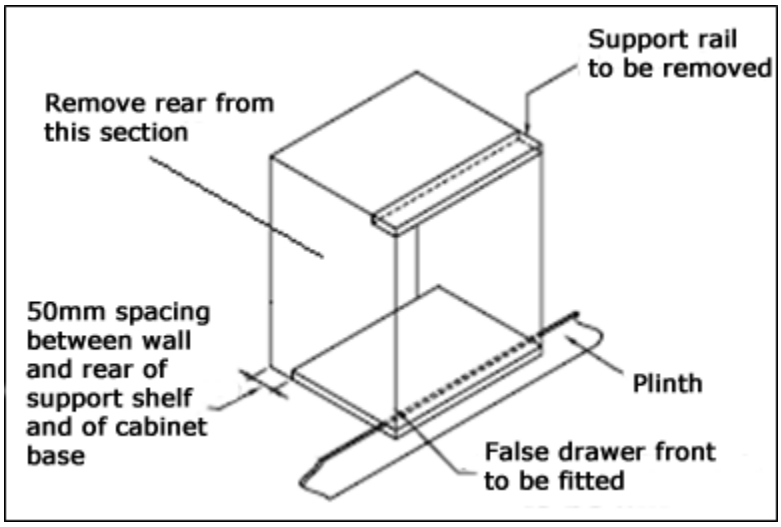
- Ensure that the aperture that you will be fitting the oven into is of the size given in the above diagram.

- The oven must be fitted into an oven housing with the ventilation cut-outs shown in the “Ventilation requirements” section on the next page.

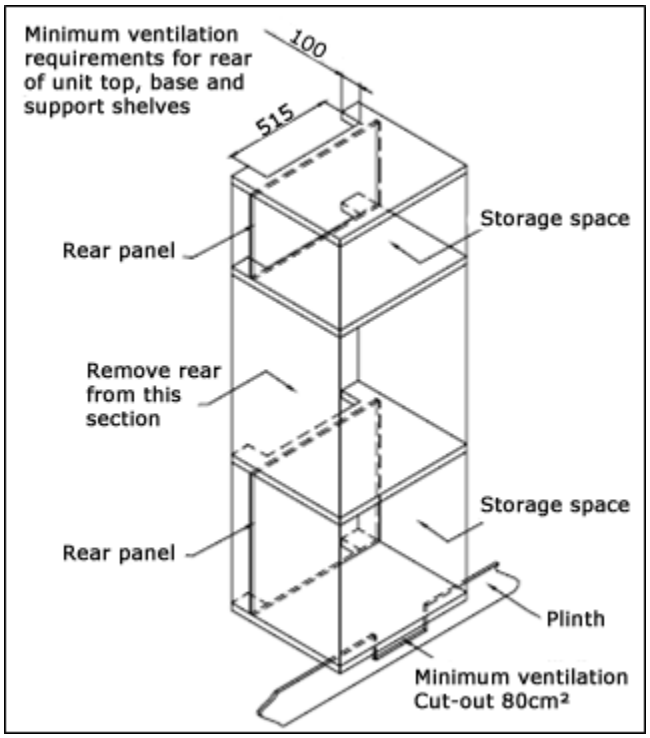
- Ensure that the rear panel of the furniture housing unit has been removed.

- ***IMPORTANT:*** *You must not install the appliance in a location where the ambient temperature will fall below 5°C.*

Ventilation requirements



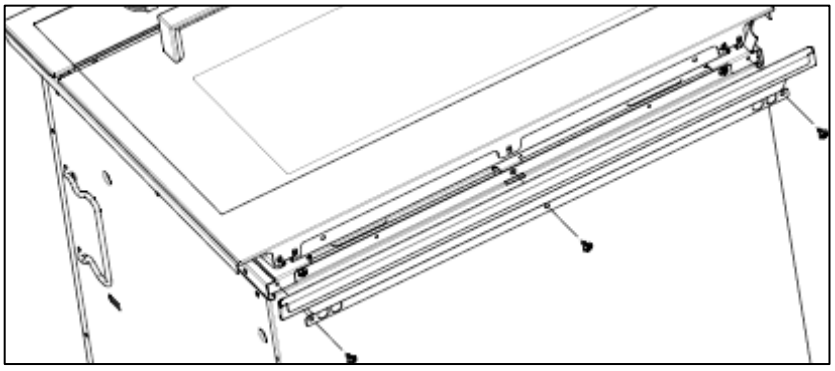
(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a standard kitchen unit).



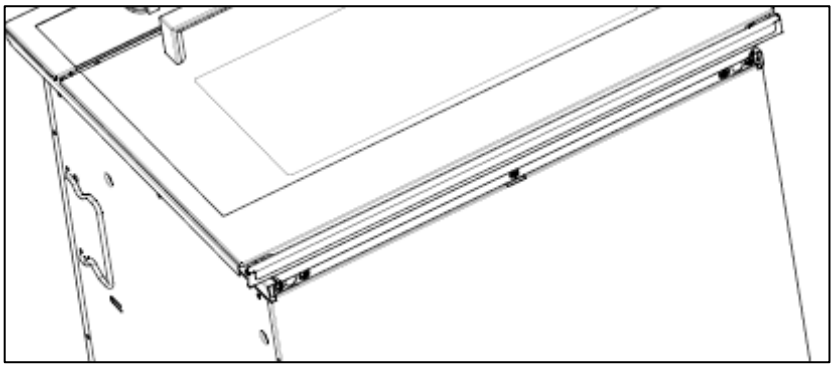
(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a tall housing unit).

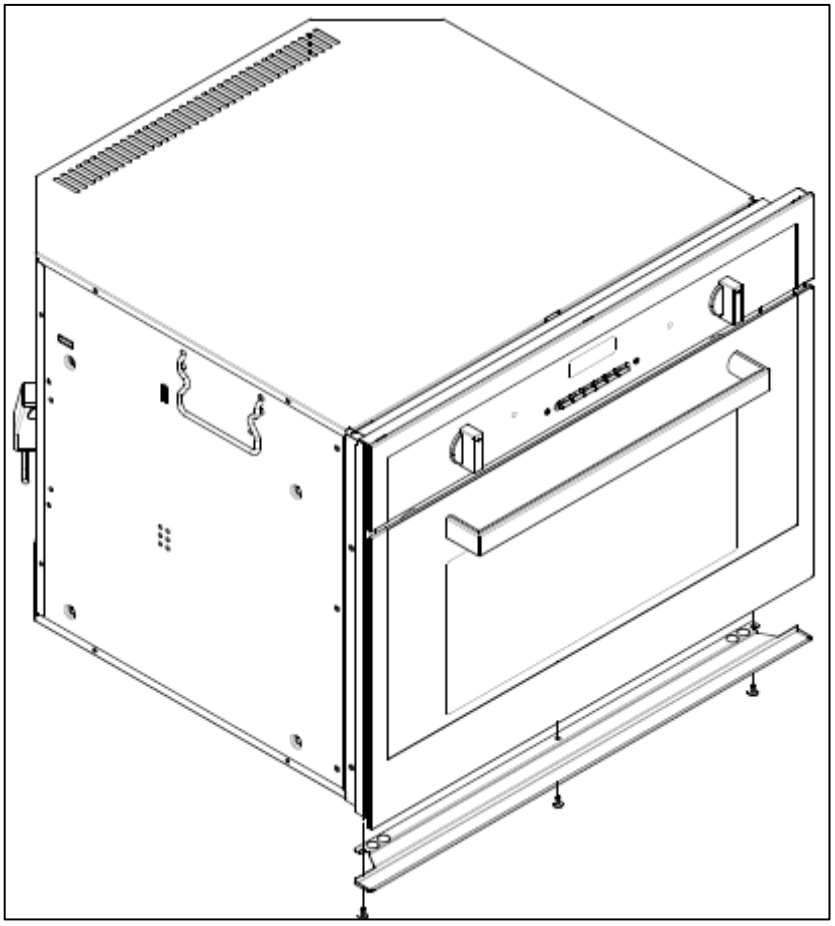
- Ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is made by using four screws. These should be screwed through the oven cabinet and into the housing unit.

Installing the drip catcher



- Fix the drip catcher to the base of the appliance, with a suitable sized screwdriver, using the screws provided.





My appliance isn't working correctly

- ***The oven isn't coming on.***

* Check that you have selected a cooking function and a cooking temperature.

- ***There appears to be no power to the oven.***

* Check that the appliance has been connected to the electrical mains supply correctly.

* Check that the mains fuses are in working order.

* Check that the operating instructions for setting the time of day have been followed.

- ***The oven light is not working***

* Refer to the "Replacing the oven bulb" section on page 33.

- ***Water takes a long time to drain from the boiler after you have finished cooking***

* For reasons of safety, the boiler will not drain until the temperature of the water has dropped below 90°C. It is perfectly normal for there to be a delay between the end of the cooking process and the water being pumped out. It is possible to start another cooking process during this time.

- ***Steam comes out of the oven during operation***

* Check that the oven door is completely shut.

* Check whether the oven door seal is damaged or cracked. If it is, then contact the Baumatic Service Department.

- ***What happens if power is cut to the appliance***

* It may be necessary to set the time of day again.

* The stored settings and recipes would not be lost.
* If the power cut occurred whilst the oven was cooking, then you will need to reselect the cooking function and temperature.

IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Baumatic Service Department on telephone number (0118) 933 6911.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

Baumatic consumables

- **BC001** Degreaser for Dishwashers (200 g)
- **BC002** Descaler for Washing Machines and Dishwashers (200 g)
- **BC003** Ceramic Hob Cleaner (250 ml)
- **BC004** Oven Cleaner (250 ml)
- **BC005** Stainless Steel Cleaner and Protector (250 ml)
- **BC007** E-Cloth – General Purpose Cloth
- **BC008** Microwave Cover

To order a Baumatic consumable product please call 0123 5437 244 and quote the product code. You can also order online from eshop.baumatic.co.uk

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